

# THE FASHIONS OF HOME WIVES

EDITED BY *Carmel Rittenhouse*

## Formal Tea Gown Combines Dignity, Comfort and Beauty

THE formal tea gown, which combines the dignity of a dinner gown with the comfort of a negligee, is a mystery to those not initiated into its use. When should it be worn? That is the question they oftenest ask.

Some one buys one of these charming combinations of satin and chiffon, dignity and ease, and dons it for breakfast.

"Awful," says the arbiter of negligee. She puts it on for an informal lunch.

"Worse yet!" is the comment. She slips into it to receive a dozen friends for tea.

"Frightful!" exclaims the one who knows.

Then the mystified but unlightened owner of the lovely gown packs it into the waste basket of the missionary box and wears only the clothes she understands.

Here are a few do's and don'ts which will help the woman in doubt about the rules of etiquette which govern the formal negligee:

It is to be worn between the hours of 5 and 10 p.m. in one's own home.

It must not be worn for breakfast or luncheon, no matter how informal these meals. The formal tea gown is a form of negligee, and the formal tea gown would be as out of place as the regulation evening gown worn to a formal dinner.

It may be worn for dinner, even when there are one or two guests, and it may be worn in the presence of man friends. But it must never be worn at dinner for which invitations have been sent out, and it must never be worn when a strange man guest is present.

It may be worn at tea, but not when more than half a dozen persons are present.

It must never be worn to dinner at another's house, of course, and equally of course it must not be worn in a hotel dining room, even if the hotel is its wearer's home.

It is the ideal gown to wear when one wishes to be dressed attractively and yet wishes to be comfortable.

All the rules in a nutshell seem to show that the formal negligee may be worn by a woman in her own home after 5 o'clock, when guests are few and dinner is of an informal nature, but that it may not be worn when formality or many and strange guests prevail.

In truth the formal tea gown is every bit as dignified and every bit as lovely as many dinner gowns. And as dinner gowns, like tea gowns, are worn without corsets, as the two are made of the same sort of material and along similar lines, it is easy to see that they differ in name more than in anything else. However this may be, the formal tea gown fills a big need in the lady's wardrobe. When she is tired, when she is hurried, when she longs for comfort and quietness, she can slip easily into a gown which satisfies

every longing both for comfort and for beauty, and spend the evening far from all the worries and obligations which she takes upon herself when she gets into a formal evening gown.

Young girls are allowed the same privileges as their mothers as far as the wearing of these gowns is concerned. Only the formal tea gown for the young girl is called the negligee frock, and perhaps it is a little more closely fitted—a little less luxuriantly elaborate than that of her mother. It is made with sleeves which cover the elbow, with a high or V-shaped neck, and with a dainty cap to match. The bodice and cap are plentifully trimmed with lace, little chiffon flowers and ball fringe.

The young girl, tired from a canter in the park or a game of tennis or golf, slips into a negligee frock for a cup of tea and an hour's rest before she dresses for dinner, or perhaps she wears the frock for dinner, dressing for a dance afterward.

The new sort of tea gown, although much more elaborate and generally more expensive than the older sort of negligee, is not an extravagance. For one thing, it saves wear and tear on evening frocks, for dinner, or perhaps she wears the frock for dinner, dressing for a dance afterward.

Almost any silk, satin, chiffon, lace, fur, crepe de chine or other piece of fine fabric can be cleaned and utilized in the making of a charming tea gown. Some of the most popular are of crepe de chine or any other thin and soft material. These coats and overdresses can be fashioned from odds and ends taken from the wardrobe. The foundation robe itself can be made of satin—simply an old evening gown cleaned and altered—and the overdress can take the form of a



ONE OF THE GREAT DESIGNERS HAS MADE A FEATURE OF THE JAPANESE SCARF IN BRILLIANT COLORS THAT IS WORN CLOSE AROUND THE NECK IN THE BACK AND DROPS TO THE WAIST IN FRONT. THE SKETCH SHOWS ONE OF DEEP BLUE, ON WHICH ARE RED ROSES.

## SUMMER WASH SUITS

LINESS of all kinds, in the natural colorings, as well as in rose, gray, green, navy, brown and Italian blue will be worn this summer. Cotton, rayon and pongee, as well as other novelty wash fabrics, are employed in the making of these suits. The combination idea is used in the construction of many. A coat of rose tulle may be made with a skirt of white, and a suit having a blouse of broad cotton mull may have the skirt made of a plain fabric.

Ratines with handsome borders are smart, as are also linens and ratines with openwork borders. While some suits are made on strictly tailored lines, so that they can be easily laundered, most suits are trimmed in some way.

For instance, printed ratines or linens used as a trimming for light-colored suits are very effective. Silk is also used, particularly black, white, or brocade. A lingerie collar gives a pretty finishing touch to a wash suit.

Blouses of all kinds, cutaways and straight-cut Chinese coats are all used for wash suits. The regulation blouse with the fullness drawn in or with the fullness hanging over the belt are the favorites.

The majority of the blouses opening in front with small revers are more suitable for warm weather than the blouse fastening up at the throat or on the left shoulder. The skirts are usually plain, although some are made with a few pleats or a suggestion of drapery.

The styles of coats are as varied as their lengths. There are cutaways with sloping fronts and cutaways with a very broad collar. Some have a dash of color by vestees or waistcoats of brocade, or one of the new printed stuffs in silk or cotton. These touches of brightness are very important in lightening up the somber all-black costume.

Simple smart tailormade cutaway coats, fastened with two or more buttons exclusive of all other trimming, while more elaborate coats have trimmed backs, oddly cut seams and fancy revers and cuffs. Some of the dressier coats are very sharply cutaway.

The straight-cut coat, called the Chinese coat is made in different styles. Some are finished off with simple revers similar to a man's tuxedo, and others have a fancy waistcoat. Smart little coats suitable for summer wear are made up of crepe mullon, faille, moire and other novelty silks.

Fashion Touches That Count: SATIN slippers are decorated with small bunches of artificial flowers instead of buckles. One decoration is formed of three or four tiny pink-rosebuds, with bright purple violets grouped about them. Another is made of pink and blue forget-me-nots, and still another of pink roses about a sprig of mimosa.

The tilted parasol for garden parties or for use at the seashore when one is not in a hurry, is the one that is surely convenient. The parasol tilts on the handle, and can be held behind the head at any angle; so it at once forms a pretty background for the face and a real protection against the sun.

The floral muffs, which were reported from the Riviera several weeks ago, and which were then shown in some of the exclusive shops, are no longer unusual. The muff is such a delightful accessory of woman's dress that she hates to give it up with the coming of spring. Hence she takes kindly to the dainty combinations of lace, satin, chiffon and flowers which are made of the most unusual materials. Some of them are made of chiffon, mounted on satin, bordered with flowers; others are completely covered with flowers sewed close together.

Many of the new evening sashes are of the Egyptian scarf type, draped round the hips and knotted to fall with long straight ends in front.



HOUSE JACKET OF FIGURED IVORY SILK TRIMMED WITH ACCORDION-PLAIED WHITE NET AND EDGED WITH IRISH LACE BEADING AT THE WAIST. THERE IS AN IMMENSE ROSE OF PINK SATIN WITH GREEN LEAVES.

## Ways to Cook Cucumbers

FOR the housewife who is not familiar with the possibilities of cooking cucumbers a real culinary treat is in store. So different is the flavor of these much maligned vegetables when they are properly cooked from their flavor when they are raw that they really afford an answer to the oft-expressed wish for something new under the sun in the line of vegetables. One of the most delicious ways of transforming this pulp to one-half cup of thick cream and one-half cup of thick cream sauce. Add a tablespoonful of salt and eleven teaspoonfuls of black pepper. Add a handful of horseradish, one large grated onion and a pint of strong vinegar. Bottle and cork loosely.

To make these timbales you will need cooked cucumber pulp, which may be procured by putting cucumbers which have been previously peeled and boiled in a meat chopper. Use a cup of through a meat chopper. Use a cup of through a meat chopper. Use a cup of through a meat chopper.

For an appetizing vegetable to serve with the meat course split good size cucumbers lengthwise, leaving the skins on. Then scoop out the middle pulp, leaving a strong shell. Chop the pulp, add beaten egg—one egg is enough for six cucumbers—a cupful of bread crumbs and seasoning to taste. Fill the shells, rounding the filling off at the top, and bake in a moderate oven for three-quarters of an hour.

To make scalloped cucumbers peel and slice six cucumbers. Then arrange them in a buttered baking dish as if scalloping any other vegetable, first a layer of bread crumbs and then a layer of cucumbers, and so on till the dish is filled. Between the layers flavor with grated onion and lemon, a little butter, paprika, celery salt, salt and pepper. Bake an hour.

For stuffed cucumbers peel and split six many good sized cucumbers as desired. Scoop out the pulp and fill with a mixture of chicken stock and crumbs flavored to taste. Bake in a baking dish in a half inch of chicken stock. They should be baked till tender and basted often with the stock on the bottom of the dish. The remaining stock, when the cucumbers are done, should be thickened with a teaspoonful of cornstarch and served as a gravy with vegetables.

To make deviled cucumbers begin by peeling and slicing them as when preparing raw cucumbers. Place them in ice water for an hour, and then drain them. Dip them in flour seasoned with salt, celery salt, pepper or any desired seasoning. Fry in butter and serve with the following sauce:

To a cup of stewed, strained tomatoes add one-half teaspoonful of salt, one-half teaspoonful of sugar, grated lemon skin, the juice of half a lemon and a table-

spoonful of olive oil. Cook this till well mixed and serve hot.

Cucumbers on toast are a delicious dish. The vegetables should be cut in half-inch slices and stewed in water till tender, but not broken. Meanwhile, boil a cupful of cream with a tablespoonful of butter, salt and pepper to taste. Drain the cucumbers, heat them in the cream sauce and serve on toast.

To make cucumber catsup take three cucumbers, peel and grate them. Add a tablespoonful of salt and eleven teaspoonfuls of black pepper. Add a handful of horseradish, one large grated onion and a pint of strong vinegar. Bottle and cork loosely.

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HERE IS A NEW KIND OF JUMPER WHICH IS MADE OF STRIPED CHIFFON OR SILK AND IS WORN OVER A PLAIN BLOUSE OF WHITE NET OR MULL. THE SLEEVES AND NECK ARE FINISHED WITH WHITE NET AND BLACK VELVET RIBBON. THERE IS ALSO A WIDE BAND OF VELVET RIBBON THAT FORMS A BELT AT THE WAIST.

gorgeous chiffon scarf fastened at the shoulders.

The bodice of the tea gown, like that of the evening gown and the afternoon gown and every other gown, is usually transparent and the nature of the fabric is carefully chosen for the tea gown as for anything else. The new underbodices of

chiffon trimmed with lace and flowers of silk and gauze in a color which harmonizes with the color of the tea gown should be worn with it. One of the dainty chiffon and crepe de chine petticoats, with lace and ribbon ruffles, trimmed like the underbodices, with flowers of silk and gauze, can also be worn.

## A Garden of Associations

IF you want a garden of associations it is time to plan it now. It is not the kind of garden which can be perfected in a single year—every garden worth the having is the outgrowth of much time and attention—so the sooner you get to work the better.

It can be a garden devoted to American plants or it can include foreign plants as well. Your own opportunities for traveling and the good nature of your friends will determine this point. If you want help from your friends who are traveling and do not object to asking for it you must plan your garden immediately before they start forth on their summer travels.

There is a certain garden of associations planted with flowers and trees and plants by its owner and her friends in the course of many years. It is now beautiful, but when it began six or eight years ago it was nothing more than the corner of an old-fashioned garden with a brick walk on one side and an apple orchard on the other.

To begin with, the owner of the garden planted a row of ivy brought from Kentworth. She called it Amy Robert. There is another ivy vine sprawling over the brick wall which she calls Windsor, as it came from Windsor Castle.

There is a bed of tulips named for the little Dutch princess Juliana. These flowers in a sheltered spot blossom every spring. The bulbs were brought from Holland.

A grape vine grows over a small trellis. It is called Champagne, for it comes from the wine region of the south of France. This vine nearly refused to live in the climate of its new home, but after much coaxing and care it sent forth roots and it is now hardy and strong.

A bright spot of color in the garden is made by Hall Caine, a huge tulip bush. It came from one of the little whitewashed cottages in the Isle of Man.

Of course, every one could not have such an interesting garden. But any one could gather roots or bulbs or plants or seeds from different places, if only from the points of interest about her home. The interest attaching to this simpler sort of garden would increase from year to year and would prove an incentive for outdoor life and work.

The owner of the garden described has an interesting rocky in her garden. Every time she takes a motor trip—and she is a devoted motorist—she takes home a stone. On it she scratches the date and original home of the stone. Some of the stones are covered with moss, found at the seashore. Some are rocks of substantial size, brought from mountain and woods. They are arranged so that they dates and numbers of the stones and ferns are planted in the chinks between them.

Some of the new blouse suits have pleated bodices.

Black-and-white checks are still good for tailored suits.

A new blouse has been embroidered with a row of flowers upon it.

Small lapel hats are being veiled with printed chiffon.

Handbags are like hats and shoes in being as small as possible.

Pearl is one of the favored shades for suede gloves for spring.

Even on the coat suits now one may see the crushed skirt.

Flowered coat linings are growing more and more important.

A few Roman-striped ribbons are being used on the new millinery.

Tub silks are in the greatest demand—they are cool and fresh.

Many of the novelty wraps and coats are made of Bedford cord.

The new separate tunics for gowns can now be bought draped.

Bulgarian embroidery on French mill makes a delightful chemise.

The short, straight Chinese coat is mostly favored by young women.

The semi-military or Balkan styles are confined to tailored suits.

Browns from caramel to tobacco and seal browns are greatly in favor.

Hats are trimmed with flowers and a little fur, particularly apries.

No matter how the fashions change, the silhouette remains slender.

There is a big patch of Kentucky blue grass brought from the mountains there. There are ferns from the Catskills and the Berkshires and the Adirondacks and the Rockies, and some from the warm valleys of the Alps.

George Washington is represented by a clump of dahlias. The owner of the garden dug one up just outside the gates of Mount Vernon. Unlike the grape vine from France, the daisy liked its new home from the first, and only vigorous pulling and pruning keep it within bounds. One of the most interesting things in the garden is a rose bush named for the wife of a President. The rose, a single blossom came from the White House grounds, a gift from the woman for whom it is named. The owner of the garden put it in water. In a few days she was surprised to see that a little root was coming from the stem of the rose, which had been carelessly broken off. She carefully placed the rose in a vase filled with water, with sand and vegetable fiber at the bottom. The rose, for much care, took root and was planted in the garden. It is healthy and strong and is covered with blossoms each summer.

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## Accordion Pleats for Juveniles

THIS is an age when elaborate and expensive clothes are not only permissible but essential to the small child who is dressed according to fashion's word. To be sure, play clothes and street frocks are simple, even if they are expensive, but afternoon clothes are not only expensive—they are elaborate as well.

The frock illustrated is one of the charming accordion-pleated crepe de chine models made for little girls. The dress is simple enough in outline, but the yoke is of real baby Irish lace, and the crepe de chine, to be durable and yet soft and thin, must be expensive.

Some of the frocks for very little girls like the one described, have high waist lines, but many of them have the belt fastened well below the knees. Ribbon belts are almost exclusively used for little girls. Sometimes the crushed and folded ribbon is fastened about the frock with invisible stitches, sometimes it is run through embroidered beadings, sometimes through buttonholed slits in the skirt of the frock.

Hand tucking and hand embroidery are combined with expensive lace to make the children's clothes elaborate. One lovely frock shows a band of tiny pink roses

embroidered just above the hem of the fine lawn skirt, another band about the neck, and others about the edge of the elbow sleeves. Fine val lace is set in below the embroidery on the waist in elaborate design, and the skirt is finished with hemstitching.

Shepherdess checks in black and white wool are popular for street frocks for small girls. These frocks are simply made, something in a Norfolk coat style, with black patent leather belts and flat linen collars, sometimes in Russian blouse style with collars of Irish lace.

Leather handbags for children are sold to match any conceivable colored frock. They are carefully made of good leather and are simpler as well as smaller than full-sized bags.

Marquise linen is used for some of the daintiest of the small girls' frocks. Fine India and linen lace are used. Marquise and voile are used, too, and prove serviceable as well as dainty. It should be made up rather simply, as it is itself decorative and rather heavy for children. It is especially pretty for children if it is trimmed only with heavy cluny lace. Trucks, too, look well in voile, and a model child's frock of the material is made with three tucks about an inch and a half deep, running around the skirt just above the three-inch hem. They are machine stitched.



## NEW SPRING RECIPES

### SUNDAY MENU.

Breakfast:  
Stewed Rhubarb and Figs.  
Cereal.  
Spanish Rice with Bacon and Tomato.  
Coffee.

Dinner:  
Cream of Celery Soup.  
Radishes.  
Fruit Pot Pie.  
Scalloped Tomato.  
Rhubarb Cobbler.  
Coffee.

Supper:  
Salmon Salad on Lettuce.  
Omelet.  
Bread and Butter Rolls.  
Orange Layer Cake.  
Tea.

Spanish Rice with Bacon and Tomato.

Two or three small slices of bacon into small bits and fry until crisp, but not blackened. Cook with the bacon a half of a small onion also sliced fine, but be careful it does not get scorched. Now add one cupful of cold cooked rice, with cayenne pepper and salt to taste. Cook until hot and well blended. This is fine for breakfast or luncheon. A little green pepper chopped fine can be added instead of the onion.

Cream of Celery Soup.

One quart of crisp celery cut in inch lengths; one and one-half pints of cold water; one pint of milk; two tablespoonfuls of flour; one tablespoonful of butter; one-half teaspoonful of chopped onion; one bay leaf. Salt to season. Add the cold water, the onion and the bay leaf to the celery, cover closely and stew in a gentle heat for three hours, when there should be one pint of liquid; add a little water when cooking if the liquid reduces too much. Strain through a sieve, crushing the celery, but not pressing it through. This part of the work may be done at any time, the celery stock being set away until needed. When ready to serve, rub the butter and the flour together until very smooth; warm the milk, add one teaspoonful of butter, stir in the mixture carefully; when smooth add more milk to the flour mixture; then stir it all into the milk and add the milk to the celery stock. Cook for ten minutes in a double boiler. This same formula will do for making cream soup with corn, turnips, beans, peas or squash.

Veal Pot Pie.

A piece from the shoulder is cheap and good for this purpose. Wash and dredge well with salt, pepper and flour. Try out a little suet in the bottom of a stew kettle (the kind known as a Scotch kettle is best for this), or put in a couple of tablespoonfuls of butter. When hot, put in the meat and let it brown on both sides, turning carefully. As soon as browned cover with boiling water, and simmer for two hours or until thoroughly tender. Then prepare dumplings according to the following rule: Mix together a level teaspoonful of baking powder, a half teaspoonful of sugar and a quarter teaspoonful of salt. Add a half cupful of milk, mix quickly and drop the batter in large spoonfuls on the meat. Be careful not to let them fall in the gravy, which makes them soggy. Cover loosely, weighting the lid down with something heavy and boil steadily for ten or twelve minutes. Arrange in a bowl about the hot platter, take up the meat and set in the center, thicken the gravy with a little flour and strain over the meat, then serve.

German Potato Balls.

They must be boiled as soon as made, as they turn black if allowed to stand. Peel and grate one quart of potatoes, then drain through a coarse towel so as to get rid of any water. Next take four boiled potatoes, medium size, grate, add to the raw ones and season with salt and a little nutmeg. To make the balls dip the

hands in cold water, then deftly fashion into shape, putting in the center of each ball a couple of small cubes of bread fried brown in drippings or butter. Drop into boiling salted water and cook gently, though keeping at the boiling point all the time, for about fifteen minutes.

Another way of making the potato balls, where potatoes are grated raw, is to mix them after grating with egg and a little cold flour to hold in shape. Have a kettle of hot fat, and fry the balls in this. Meantime have some onions sliced and fried brown in another pan, and when the potato balls are ready to serve put a spoonful of fried and seasoned onions on top of each ball.

Stewed Rhubarb and Figs.

Allow a third as much fig as you have rhubarb. Soak the figs in hot water long enough to plump them. Put into a double boiler, with the rhubarb washed and cut into inch pieces, without peeling, add sugar to make as sweet as desired, and steam until tender without adding any water. This makes an excellent spring remedy as well as sauce.

Rhubarb Pudding.

Another dessert timely now is rhubarb pudding. To make it, put a few thin slices of lightly buttered bread in the bottom of a hot tin for twenty-four hours in hot water. Then put in a layer of rhubarb cut in small pieces. Sprinkle thickly with sugar and gratings of lemon peel, continuing in this order in hot water for twenty-four hours. Then put in a layer of rhubarb cut in small pieces. Sprinkle thickly with sugar and gratings of lemon peel, continuing in this order in hot water for twenty-four hours. Then put in a layer of rhubarb cut in small pieces. Sprinkle thickly with sugar and gratings of lemon peel, continuing in this order in hot water for twenty-four hours.

Buttered Parsley for the Garden.

In planning either the kitchen garden or flower garden bear in mind that there is no prettier or more useful border than the common low-growing parsley. The curled varieties of low growth are quite beautiful enough for the bouquet green as well as garnishing. For out-of-door serving the garden should be prepared by soaking the parsley in water for twenty-four hours in a warm place. Parsley lives through the winter and will spring up a second year if care is taken to cut back the lumps of butter on top and bake a golden brown. Serve hot or cold, as preferred.

Emma Paddock Telford.

## DESSERT PASTRIES.

THE increase in the number of good patisserie shops where really delicious French pastries can be purchased probably accounts for the serving of French pastries for dessert at the home table, as they have been served for years in the big hotels and restaurants. There is a special joy goes about with a huge silver platter filled with concoctions that make the mouth water and the purse strings open. When the diner or luncheon chooses the sort he desires the boy deftly removes it with a well-bladed silver knife. Nowadays the home hostess has the maid pass French pastries at luncheon and dinner. They are passed on a big platter, and naturally each guest chooses the particular sort which appeals to him.

Many of them are simply boat-shaped shells of puff paste filled with fruit of some sort. Grapes, covered with rich sirup, are sometimes used for filling; and strawberries, luscious and ripe, combined with a sirup, are used. There are also pastries made in layers of puff paste with an appetizing and delicate cream or almond paste or fruit filling between.

These interesting pastries really help to solve one of the housewife's many worries, for they constitute a dessert which is easily procured and which is a welcome relief from ices and creams and the more usual sweets served.



NOVEL TRIMMING.

ANY style of jacket that is becoming may be worn this season, since short, medium or long garments are all fashionable. Boleros and ctons are worn with dainty white lingerie blouses, and extend only to the waist in front, but are twelve inches or so deeper

These closely fitting tunics are particularly becoming to young girls, though not unsuitable for more mature faces of a certain type. They are always so trim and distinctly appropriate for tailored suits that their popularity is easily accounted for. These new models are bent into practically any shape desired and cannot fail to be exceedingly becoming. The model shown in the drawing is of fine black straw with crown band and facing of velvet and one of the season's novelties consisting of "ears" or loops of stiffly wired white tulle standing erect at the back.